

STARTERS

SPECIALITIES TANDOORI

(The tandoor is the Indian oven made out of terra cotta which is used to roast the meats and fish marinated in spices the breads are also cooked there with the charcoal)

- Prawn tandoori** (Shrimps marinated in a saffron sauce and roasted in the Tandoor oven) 17
- Chicken tikka** (Boneless pieces of chicken marinated in spices and roasted in the Tandoor oven) 8
- Mutton tikka** (Diced lamb in a sauce with herbs and prepared on a skewer) 13
- Mutton bara kabab** (Bulge of degreased lamb, tenderly marinated in a sauce and roasted in the Tandoor oven) 9
- Sheek kabab** (Lamb finely chopped with fresh herbs and moulded on the skewer before being roasted) 8
- Panir shashir** (Indian cheeses, roasted mushrooms and onions prepared with a light sauce with spices) 9
- Mixed tandoori** (Combination of Prawn tandoori, chicken tikka, mutton tikka, sheek kabab and panir) 18

OTHER SPECIALITIES

- Samusa** (Minced lamb rolled in a fine paste of flour before being fried) 7
- Prawn bhajee** (Shrimp fritters) 8
- Pakora** (Aubergine fritters) 7
- Onion bhajee** (Onion fritters) 7
- Beigun vhurta** (Melted aromatic aubergines, powdered with fresh herbs. Succulent Speciality of the house) 9
- Raitas** (Variety of chopped vegetables in our own home-made yoghurt) 6

INDIAN BREADS

(Breads cooked in the Tandoor charcoal oven)

- Nan** (Bread made with the corn flour cooked in the Tandoor oven) 2
- Chapathi** (Natural bread made from whole-wheat flour) 2
- Paratha** (Bread made from whole-wheat flour laminated with butter) 3
- Cheese nan** (Bread made with corn flour filled with cheese) 3
- Stufed paratha** (Bread made with whole-wheat flour and butter, stuffed with a puree of potatoes and peas) 5
- Garlic nan** (Bread made with corn flour filled with garlic) 3
- Keema nan** (Bread with minced lamb) 7

BASMATI RICE

(Delicately scented rice from the area of Punjab)

- Riz Basmati** (Natural basmati rice) 3
- Kashmiri pollaw** (Scented basmati rice, with butter, dry saffron) 4

DISHES

FISH AND SHRIMPS

- Fish korma** (Fish cooked in coconut milk) 12
- Fish curry** (Delicacy from the North of India finely excentuated with garlic and ginger) 11
- Fish peyaji** (Pieces of fish slowly cooked in a sauce with sweet peppers and onions) 12
- Shrimp masala** (Shrimps cooked in a fresh sauce with spices strewn with coriander) 12
- Shrimp curry** (Shrimps cooked in coconut milk. Speciality of the area of Goa) 12
- Shrimp biryani** (Subtle mixture of basmati rice and shrimps saffron cooked with dry spices, grapes and cashew nuts. Speciality from the North of India) 14

LAMB DISHES

- Mutton rogan gosh** (Lamb cooked with spices and saffron. Speciality of Cashmir) 11
- Mutton korma** (Pieces of lamb prepared in a subtle mixture of spices, aromatic and fresh fruits. Speciality of the house) 12
- Mutton vindaloo** (Lamb spiced with potatoes. Speciality of Madras) 12
- Beigan gost** (Lamb cooked with spices and aubergines) 13
- Mutton biryani** (Subtle mixture of basmati rice and lamb, saffron cooked with spices, dry grapes and cashew nuts. Speciality from the North of India) 15
- Shag gost** (Lamb cooked with spices and spinach) 13

CHICKEN DISHES

- Chicken tandoori** (Cockerel marinated in a sauce with yoghurt and saffron then roasted in the Tandoor oven) 14
- Chicken tikka masala** (Boned chicken slowly roasted in a sauce with peas, tomato and spices Indian. Speciality of the house) 12
- Chicken korma** (Pieces of chicken prepared in a subtle mixture of spices, aromatic and fresh fruits. Speciality of the house) 11
- Chicken curry** (Chicken curry) 10
- Butter chicken** (Boned chicken roasted then prepared in a sauce with cream and butter. Speciality of the Rajasthan) 12
- Chicken biryani** (Subtle mixture of basmati rice and chicken, saffron cooked with spices, dry grapes and cashew nuts. Speciality from the North of India) 14

VEGETABLES DISHES

- Vegetable curry** (Mixed vegetables prepared in a light sauce with spices) 7
- Vegetable korma** (Diced vegetables, fresh cream and coriander) 8
- Palak panir** (Curry of spinach and our own Indian cheese) 8
- Panir matar** (Curry of peas and our own Indian cheese) 9
- Beigun vhurta** (Melted aromatic aubergines, powdered with fresh herbs. Succulent speciality of the house) 9
- Dal** (Traditional puree of Indian lentils) 6
- Vegetable biryani** (Subtle mixture of basmati rice and vegetables, saffron cooked with spices, dry grapes and cashew nuts. Speciality from the North of India) 12
- Allu curry** 9